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Mfr of Malted Flour

RECORDED

N° 4220 A.D. 1899

Date of Application, 25th Feb., 1899
Complete Specification Left, 27th Nov., 1899—Accepted, 24th Feb., 1900

PROVISIONAL SPECIFICATION.

DUPLICATE

An Improved Manufacture of Bread.

I, WILLIAM GEORGE DAVIDSON, of 6, Lockharton Terrace, Craig-Lockhart, Edinburgh, North Britain, Mill Manager, do hereby declare the nature of this invention to be as follows:—

This invention relates to an improved manufacture of bread, the object being to provide a more nutritious bread than heretofore.

According to the invention I make bread of flour obtained from wheat and oats.

In carrying out the invention I thoroughly mix and incorporate ordinary flour and oatmeal in suitable proportions, the oatmeal, before being mixed with the flour, being malted and ground to an impalpable powder. In practice I have found about 10% of the malted oatmeal to give good results.

The flour thus obtained is treated in the ordinary way for the manufacture of bread.

Dated the 25th day of February 1899.

G. F. REDFERN & Co.,
4, South Street, Finsbury, London, Agents for the Applicant.

COMPLETE SPECIFICATION.

An Improved Manufacture of Bread.

I, WILLIAM GEORGE DAVIDSON, of 6, Lockharton Terrace, Craig-Lockhart, Edinburgh, North Britain, Mill Manager, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to an improved manufacture of bread, the object being to provide a more nutritious bread than heretofore.

According to the invention I make bread of flour obtained from wheat and oats.

In carrying out the invention I thoroughly mix and incorporate ordinary flour and oatmeal in suitable proportions, the oatmeal, before being mixed with the flour, being malted and ground to an impalpable powder. In practice I have found that about 25% of the malted oatmeal gives good results.

To make ordinary batch and pan bread from this mixture of oaten and wheaten flours, I mix my prepared flour with broken-in sponge *i.e.* sponge that has risen and has had added to it the second water, preferably in the proportion of one third by weight of sponge to two thirds of the prepared flour, salt to taste, and knead into dough treated as ordinarily for batch or pan bread; the dough is then formed into loaves proved and baked in the usual way.

[*Price* 8*d.*]

Davidson's Improved Manufacture of Bread.

To make bread with self raising ingredients I use the following materials in about the proportions named, that is to say:—

1 lb. of my oaten and wheaten mixture.
105 grains of carbonate of soda.
78·074 grains of cream of tartar.
39.018 grains of tartaric acid.
1 ounce of sugar.
1 ounce of lard and salt to taste.

These ingredients are well mixed and worked up into a light dough with the addition of buttermilk. The dough is baked in tins for about one hour.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. In the manufacture of bread the employment of a flour consisting of a mixture of ordinary wheaten flour and of oatmeal malted and ground to an impalpable powder, substantially in the proportions set forth.

2. The improved manufacture of batch and pan bread consisting in mixing flour prepared by the process described in Claim 1 with broken-in sponge, kneading into dough, forming into loaves, proving and baking, substantially as hereinbefore described.

3. The improved manufacture of bread consisting in mixing flour obtained by the process described in Claim 1, with carbonate of soda, cream of tartar, tartaric acid, sugar and lard, substantially in the proportions named, in working the mixture into a dough with the addition of buttermilk and in baking for about one hour, substantially as hereinbefore described.

4. Bread manufactured substantially in the manner and from the ingredients hereinbefore described.

Dated this 27th day of November 1899.

G. F. REDFERN & Co.,
4, South Street, Finsbury, London, Agents for the Applicant.

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